

Pectin in everyday products

Pectin comes from fruits and vegetables and is widely used across different industries for its functional properties. Depending on the application, it can contribute to texture, viscosity, and stability in a broad range of products.

Jams & fruit spreads

Creates gelling and texture in fruit-based preparations



Confectionery & bakery

Supports gelling in confectionery and viscosity in baked products



Personal care & other uses

Used as a thickening or stabilising agent in non-food applications

Dairy & plant-based products

Provides mouthfeel and stability in dairy and plant-based formulations



Beverages

Brings mouthfeel and support pulp suspension in beverages

